1997 Air Force Food Code

Chapter 3, Food

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- 3-1 Characteristics
- 3-2 Sources, specifications, and original containers and records
- 3-3 Protection from contamination after receiving
- 3-4 Destruction of organisms of Public Health concern
- 3-5 Limitation of growth of organisms of Public Health concern
- 3-6 Food identity, presentation, and on-premises labeling
- 3-7 Contaminated food
- 3-8 Special requirements for highly susceptible populations

Condition & Sources

- Characteristics
  - Safe
  - Unadulterated
  - Honestly Presented
- Approved Sources
- Specifications for Receiving
  - Temperature
  - Packaging Integrity
  - Ice

Source Requirements

- Molluscan Shellfish
  - Original Container
  - Records (Tags) Requirements

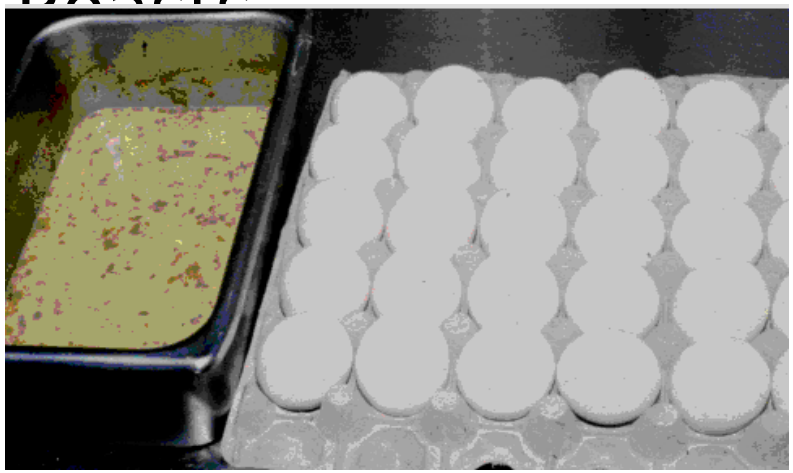
Protection from Contamination

By:

- Employees
- Food
- Ingredients
- Ice
- Consumers
- Premises
- Equip, Utensils, & Linens

Destruction of Organisms

- *Cooking*
  - Immediate-Service Eggs, Fish, Meat
  - Pork, Game, Comminuted Foods, Pooled-Eggs
  - Poultry, Stuffed Foods
  - Beef and Corned Beef Roasts
  - *Microwave Cooking*
- *Freezing*
- *Reheating*



Limitation of Organisms

- *Thawing*
- *Cooling*
- *Hot and Cold Holding*
- *Date Marking*
- *Time as a PH Contro*
- *ROP Facilities*

Identity, Presentation, Labeling, and Disposition

- *Labeling Requirements*
- *Consumer Advisory*
- *Disposition*

Highly Susceptible Population
Special Requirements

- Pasteurized apple juice
- Pasteurized eggs
- No re-service of food in unopened, original package
- No raw or undercooked animal foods *(Not even with a consumer advisory)*

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